

Easter Brunch 2009

April 12th
10 am - 1:30 pm

Seafood, Salads & Soup

Vine Ripe Tomatoes with Fresh Mozzarella and Basil
Smoked Trout and Smoked Salmon Display
Grilled Chicken, Artichoke & Fusilli Salad with Dijon-Rosemary Dressing
Mixed Greens with Assorted Condiments and Dressings
Deviled Eggs
Iced Peel & Eat Shrimp
Portuguese Spicy Mussels & Chorizo
Fresh Oysters on the Half Shell
Shrimp Bisque

Hot Items

Carved Leg of Lamb with Rosemary Jus
Carved Pit Ham
Pan Seared Halibut with a Lemon Caper Sauce
Pan Seared Chicken Breast with Leeks, Hearts of Palm and Scallions
Eggs Benedict
Quiche Lorraine
Omelet Bar
Warm Golden Malted Waffles
Honey Chicken Drumettes
Rice Pilaf
Sweet Potatoes Gratin
Vegetables Du Jour
Bacon & Sausage
Assorted Rolls

THE
COPPERMINE

Adults: \$39.00

Children: \$15.00 (6-12)

Children: \$8.00 (5 and under)

Reservations Required. Call 434.325.8090

Desserts

Chocolate Dipped Strawberries
Raspberry Cheesecake
Double Chocolate Cake
Apple Pie
Coconut Cream Pie
Petit Fours
Miniature Banana Tarts
Vanilla Ice Cream with Warm Chocolate Sauce
& Warm Walnuts in Caramel
Jelly Beans
Warm Apple Cinnamon Crisp
Caramelized Rice Pudding
Cookies & Brownies



**Wintergreen Resort**